



chicken bellagio;

1. (cheek-en bell-eage-ee-o)
noun. Lemon pesto marinated chicken in a creamy pesto-parmesan sauce tossed with linguini.
2. Produces 6-8 servings.
3. Preparation 1 hour.
4. Oven temperature set to --.

Ingredients;

Chicken

- $\frac{3}{4}$ c. pesto, divided*
2 egg whites
1 tsp. dried oregano

- 1 lb. linguini pasta
2 lb. chicken breasts
2 Tbsp. lemon juice
1 c. flour

Sauce

- $\frac{1}{4}$ c. minced shallots/onion
1 Tbsp. fresh parsley
 $\frac{1}{2}$ c. arugula
 $\frac{1}{2}$ c. parmesan cheese

- $\frac{1}{3}$ c. pine nuts
2 cloves garlic, minced
2 c. heavy cream
6 slices prosciutto

Instructions;

Chicken

1. Pound chicken breasts thin, and marinate in a bag with lemon juice, egg whites, 4 Tbsp. pesto, and oregano for 30 minutes
2. Cook pasta according to package, then toss with 4 Tbsp. pesto.
3. After marinating, dredge chicken in flour and heat oil in a pan. Cook chicken 2-3 minutes per side, and remove to plate to drain.

Sauce

4. In a dry pan, sauté pine nuts until toasted.
5. In the pan used to cook the chicken, sauté onions, garlic, and parsley. Add in half the toasted pine nuts.
6. Add cream and 4 Tbsp. pesto. Once thick, add half the parmesan.
7. Serve chicken over linguini topped with prosciutto, pine nuts, parmesan, and arugula